

MAASDAM

St. Thomas USVI

INSPECTION DATE: 10/25/2001 INSPECTION SCORE: **92**

Inspected by Jaret Ames, Julia Chervoni

INSPECTION DETAILS WITH VIOLATIONS AND RECOMMENDATIONS

Item No.	Description	Points Deducted
2	Medical logs maintained	0
Site: MEDICAL		
Deduction Status: N		
Violation:	INDIVIDUALS DISPENSED ANTI-DIARRHEAL MEDICATION WHO DID NOT MEET THE CASE DEFINITION WERE NOT RECORDED IN THE GASTROINTESTINAL ILLNESS LOG.	
Recommendation:	4.1.2.1.3 The log shall list: (1) All reportable cases of gastrointestinal illness; (2) All passengers and crew members who are dispensed antidiarrheal medication from the master of the vessel, the medical staff, or other designated staff.	
Action:	Individuals dispensed anti-diarrheal medication were listed in the ships medical log and sales/dispensing recorded on the Daily Inventory of Anti-Diarrheal Medications Log. It will also now be noted in the Gastrointestinal Illness Surveillance log.	

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0
Site: POTABLE WATER		
Deduction Status: N		
Violation:	THE DAILY CALIBRATION CHECK ON THE DISTRIBUTION SYSTEM ANALYZER CHART RECORDER WAS NOT RECORDED IN A LOG OR ON THE CHARTS.	
Recommendation:	5.5.1.2.1 The halogen analyzer-chart recorder shall be properly maintained, operated, and calibrated daily in accordance with the manufacturer's instructions.	
Action:	Daily calibration will now be noted on the chart.	

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0
Site: BUNKER STATION-PORT/FORWARD		
Deduction Status: N		
Violation:	THE POTABLE WATER FILLING LINE WAS NOT CLEARLY MARKED AS REQUIRED.	

Recommendation:	5.3.2.1.5 Each potable water filling line shall be painted light blue and clearly marked "POTABLE WATER FILLING" in letters at least 13 mm (0.5 inch) high, stamped on a non-corrosive label plate or the equivalent and located at or near the point of hose connection.
Action:	The line was striped blue as required, but had been repainted. Filling line will be re striped.

Site:	BUNKER STATION-PORT-FORWARD
Deduction Status:	N
Violation:	THE CHAIN WAS NOT ATTACHED TO THE FILLING LINE CAP.
Recommendation:	5.3.2.1.4 The potable water filling line shall have a screw cap or plug fastened by a non-corroding chain to an adjacent bulkhead or surface in such a manner that the cap or plug shall not touch the deck when hanging free.
Action:	Chain has been re attached.

Site:	BACKFLOW PREVENTION
Deduction Status:	N
Violation:	A COMPREHENSIVE CROSS-CONNECTION CONTROL PROGRAM WAS NOT IN PLACE.
Recommendation:	5.7.1.1.3 The vessel shall provide a comprehensive cross- connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems. 5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.
Action:	Plan now in place. Plan is that the vessel provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs,

	bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems. Additionally, backflow prevention devices should be periodically inspected and any failed units shall be replaced.
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Site:	BACKFLOW PREVENTION
Deduction Status:	N
Violation:	REDUCED PRESSURE BACKFLOW PREVENTION DEVICES AND DOUBLE CHECK VALVES WITH TEST COCKS WERE NOT TESTED WITH A TEST KIT ANNUALLY.
Recommendation:	5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device.
Action:	Tests will be done and recorded.

Site:	BACKFLOW PREVENTION
Deduction Status:	N
Violation:	THE INTERNATIONAL SHORE CONNECTIONS WERE NOT FITTED WITH REDUCED PRESSURE BACKFLOW PREVENTION DEVICES.
Recommendation:	5.7.1.1.3 The vessel shall provide a comprehensive cross- connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage

	grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems.
Action:	This connection is fitted with back flow prevention approved by the Vessel Sanitation Program during its plan review and construction inspection.

Site:	BACKFLOW PREVENTION DEVICES
Deduction Status:	N
Violation:	THE POTABLE WATER LINES SUPPLYING SELF-SERVICE LAUNDRY MACHINES WERE FITTED WITH NON-CONTINUOUS PRESSURE BACKFLOW PREVENTION DEVICES. SEVERAL OF THE POTABLE WATER LINES WERE NOT FITTED WITH BACKFLOW PREVENTION DEVICES. THE LAUNDRIES CHECKED WERE ON DECKS 4, 5, AND 9.
Recommendation:	5.7.1.2.5 A continuous pressure-type backflow preventer shall be installed when a valve is located downstream from the backflow preventer. 5.7.1.1.3 The vessel shall provide a comprehensive cross-connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems.
Action:	The correct back flow prevention devices will be installed.

Item No.	Description	Points Deducted
9	Swimming pools / spas halogen residuals	0

Site:	WHIRLPOOL SPAS
Deduction Status:	N
Violation:	THERE WERE NUMEROUS CHARTS THAT SHOWED FREE BROMINE RESIDUALS OF LESS THAN 4 PPM. THERE WERE ALSO NUMEROUS DAYS WHERE THE READING WAS ABOVE THE CHARTS RECORDING CAPABILITY WITHOUT A MANUAL TEST DONE TO CONFIRM THAT THE READING WAS AT OR LESS THAN 10 PPM. THERE WAS NO INDICATION THAT THE WHIRLPOOL SPAS WERE CLOSED WHEN THE READINGS WERE LESS THAN 4.0 PPM.
Recommendation:	6.3.2.1.1 Whirlpool spas shall maintain a free residual chlorine of >3.0 mg/L (ppm) and <10 mg/L (ppm), or a free residual bromine of >4.0 mg/L (ppm) and <10 mg/L (ppm). Ensure that action is taken when readings fall below the minimum 4 ppm free bromine residual or over 10 ppm to bring the halogen level to within the required operating range. Document the action and new concentration measured on the chart or in a separate log.
Action:	More attention will be given to this area.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site:	SWIMMING POOLS
Deduction Status:	N
Violation:	THERE WERE NUMEROUS DAYS WHERE THE FREE BROMINE RESIDUAL WAS ABOVE 3.0 PPM WITH NO ACTION TAKEN TO CLOSE THE POOL OR REDUCE THE BROMINE LEVELS.
Recommendation:	Make the appropriate adjustment to the pool chemistry to ensure the halogen concentration is maintained within the range of 1-3 ppm. Document the action taken in the log.
Action:	More attention will be given this area.

Site:	POOL
Deduction Status:	N
Violation:	FROM 09/23-10/06 THE ANALYZER-CHART RECORDER SHOWED NO CHLORINE RESIDUAL FOR THE POOL. THE PEN WAS SAID TO BE OUT OF INK.
Recommendation:	Ensure that the recorder is operating properly and record values on the chart or in a separate log when there is a recording malfunction.
Action:	Chart recorder now operational. Manual record keeping will be done in the future if recorder is not operational.

Item No.	Description	Points Deducted
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11	Food handlers infections, communicable diseases	0
Site: MEDICAL		
Deduction Status: N		
Violation:	ON 10/17, 09/20, AND 09/29 CREW MEMBERS REPORTED TO THE MEDICAL OFFICE WITH GASTROINTESTINAL ILLNESS AND WERE NOT RESTRICTED FROM WORK AND CLEARED TO RETURN TO WORK AS REQUIRED. THESE INDIVIDUALS WERE AN ASSISTANT COOK, PASTRY CHEF, AND WINE STEWARD, RESPECTIVELY. THESE INDIVIDUALS WERE NOT CLEARED TO RETURN TO WORK IN WRITING AS REQUIRED. ON 09/25 A WINE STEWARD WHO HAD FOUR LOOSE STOOLS IN A 24 HOUR PERIOD WAS SENT BACK TO WORK AS PER THE PATIENT'S CHART.	
Recommendation:	Ensure that the medical staff are familiar with the ship's established procedure in such cases, follows that procedure, and documents the actions taken. 7.2.2.1.2 Food employees who have conditions or symptoms of boils, open sores, infected wounds, diarrhea, jaundice, fever, vomiting, sore throat with fever, or discharges from the nose or mouth shall report these conditions or symptoms to the vessel's medical staff and shall be restricted from working with exposed food, warewashing, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles.	
Action:	This has been corrected. The doctor was new and did not understand the procedures.	

Item No.	Description	Points Deducted
14	Outer clothing clean; Jewelry, Hair, Hand Sanitizers	0
Site: GALLEY - GENERAL		
Deduction Status: N		
Violation:	MANY OF THE FOOD HANDLERS WERE WEARING WRIST WATCHES WHILE PREPARING FOOD.	
Recommendation:	7.2.3.3.1 While preparing food, food employees may not wear jewelry on their arms and hands.	
Action:	Food handlers reminded of the importance of not wearing watches.	

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0
Site: GALLEY - FISH PREPARATION		
Deduction Status: N		
Violation:	THREE PANS OF COOKED SALMON WERE STORED IN THE	

	WALK-IN REFRIGERATOR ON 10/21/01 AND WERE NOT LABELED WITH THE 7-DAY DISCARD DATE.
Recommendation:	None: 7.3.5.3.1 Refrigerated, ready-to-eat, potentially hazardous food: (1) Prepared on a vessel and held refrigerated for more than 24 hours shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, which is, including the day of preparation, 7 calendar days or fewer from the day the food is prepared.
Action:	Items mistakenly labeled with the production date instead of the discard date. This has been corrected.

Site:	GALLEY - COLD PANTRY
Deduction Status:	N
Violation:	ONE BIN OF GORGONZOLA CHEESE OPENED ON 10/23/01 WAS NOT LABELED WITH THE 7-DAY DISCARD DATE.
Recommendation:	7.3.5.3.2 Refrigerated, ready-to-eat, potentially hazardous food: (2) A container of refrigerated, ready-to-eat potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened, to indicate the date by which the food shall be consumed which is, including the day the original container is opened, 7 calendar days or fewer after the original container is opened.
Action:	Items mistakenly labeled with the production date not the discard date. This has been corrected. Please note the FDA issued an interpretation on December 15, 1999 that said “ <i>Hard and semi soft aged cheeses and pasteurized process cheese, each manufactured according to 21 CFR 133 as specifically cited above and maintained under refrigeration, are exempt from the Food Code's date marking provision relating to refrigerated, ready-to-eat, potentially hazardous food.</i> ”

Site:	GALLEY - LIDO PREPARATION
Deduction Status:	N
Violation:	TWO FULL TRAYS OF HAM AND MELON WRAPS WERE STORED IN THE WALK-IN REFRIGERATOR ON 10/23/01 WITHOUT A 7-DAY DISCARD DATE LABEL.
Recommendation:	None: 7.3.5.3.1 Refrigerated, ready-to-eat, potentially hazardous food: (1) Prepared on a vessel and held refrigerated for more than 24 hours shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, which is, including the day of preparation, 7 calendar days or fewer from the day the food is prepared.
Action:	Items mistakenly labeled with the production date instead of the discard date. This has been corrected.

Site:	CREW GALLEY
Deduction Status:	N
Violation:	ONE PAN OF COOKED, MASHED POTATOES WAS STORED IN THE REACH-IN REFRIGERATOR ON 10/22/01 WITHOUT A 7-DAY DISCARD DATE LABEL.
Recommendation:	None: 7.3.5.3.1 Refrigerated, ready-to-eat, potentially hazardous food: (1) Prepared on a vessel and held refrigerated for more than 24 hours shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, which is, including the day of preparation, 7 calendar days or fewer from the day the food is prepared.
Action:	Items mistakenly labeled with the production date instead of the discard date. This has been corrected.

Item No.	Description	Points Deducted
17	Temperature practices storage, preparation display, service, transportation; Thawing	0
Site:	GALLEY	
Deduction Status:	N	
Violation:	THERE WAS NO RECORD ONBOARD STATING THAT THE FROZEN, PREPARED GRAVLAX WAS FROZEN BY THE SUPPLIER TO A SAFE TEMPERATURE AND TIME.	
Recommendation:	7.3.4.2.2 If raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served in ready-to-eat form: (1) The person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain the records on the vessel for 90 calendar days beyond the time of service or sale of the fish; or (2) If the fish are frozen by a supplier, a written agreement or statement from the supplier stipulating that the fish supplied are frozen to a safe temperature and a time.	
Action:	Ship now has required documentation.	

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0
Site:	TACO BAR	
Deduction Status:	N	
Violation:	THE SNEEZE GUARD DID NOT APPEAR TO BE ADEQUATE TO PROTECT THE FOOD PLACED BEHIND IT. THIS AREA IS NOT IN USE AS OF YET.	

Recommendation:	Ensure the sneeze shields fully protect foods displayed beneath or adjust them to be fully protective.
Action:	This item will be investigated.

Site:	COFFEE STATIONS
Deduction Status:	N
Violation:	LEMONS WERE NOT ADEQUATELY PROTECTED FROM CONTAMINATION
Recommendation:	7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.
Action:	Cover provided for the lemons.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2
Site:	LIDO SERVICE	
Deduction Status:	Y	
Violation:	ADEQUATE FACILITIES WERE NOT PROVIDED TO MAINTAIN YOGURT AND MILK AT OR BELOW 41 °F ON THE SERVICE LINES AND AT THE COFFEE STATIONS. YOGURT WAS TESTED AT 51-57 °F, AND MILK WAS TESTED AT 48 °F AND 50 °F.	
Recommendation:	7.4.3.1.1 Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to maintain specified potentially hazardous food temperatures.	
Action:	Milk at coffee stations will be time managed. Yogurt will be displayed on ice in the future.	

Site:	LIDO PANTRY
Deduction Status:	Y
Violation:	CORROSION WAS NOTED IN THE ICE/WATER CONTACT AREA OF THE UPPER COMPARTMENT IN THE ICE MACHINE.
Recommendation:	7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Action:	Corrosion was removed.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1
Site:	GALLEY - HOT GALLEY VEGETABLE SIDE	
Deduction Status:	Y	
Violation:	THERE WAS A GAP WHERE THE PROFILE STRIP ON THE UNDERSIDE OF THE SOUP KETTLES WAS LOOSE.	
Recommendation:	Profile this gap to form a tight seal and prevent insect harborage.	
Action:	Profile strip will be secured.	

Site:	HAMBURGER GRILL	
Deduction Status:	Y	
Violation:	THE GRILL DRIP PAN HOUSING WAS IN DISREPAIR. EXPOSED INSULATION WAS NOTED IN THE AREA.	
Recommendation:	7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.	
Action:	Unit may be replaced.	

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0
Site:	GALLEY DISHWASH	
Deduction Status:	N	
Violation:	ONE UPPER ARM FINAL RINSE SPRAY NOZZLE WAS FULLY CLOGGED IN THE FLIGHT-TYPE CONVEYOR DISHWASH MACHINE.	
Recommendation:	7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.	
Action:	Nozzle unclogged immediately.	

Site:	LIDO PANTRY	
Deduction Status:	N	
Violation:	A CUTTING BOARD WAS NOTED ON THE DECK IN THE CEREAL STORAGE AREA.	

Recommendation:	7.5.3.2.1 Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.
Action:	Cutting board shortened to fit in storage rack.

Site:	LIDO DISHWASH
Deduction Status:	N
Violation:	A SOILED CUTTING BOARD WAS STORED ON THE DECK AT THE SOILED DISH PASS THROUGH.
Recommendation:	7.5.3.2.1 Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.
Action:	Staff reminded that nothing may be stored on the deck.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	1
Site:	GALLEY - HOT GALLEY	
Deduction Status:	Y	
Violation:	THE TOP SURFACE OF THE LARGE DISH WARMER UNIT WAS SOILED WITH DUST DEBRIS. SOME CLEAN SHEET PANS WERE STORED ON TOP OF THIS WARMER UNIT.	
Recommendation:	7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.	
Action:	Cleaned immediately.	

Site:	HAMBURGER GRILL	
Deduction Status:	Y	
Violation:	THE GRILL DRIP PAN HOUSING WAS SOILED WITH GREASE AND FOOD RESIDUE.	
Recommendation:	7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.	
Action:	Unit may be replaced.	

Item No.	Description	Points Deducted
29	Facilities convenient, accessible, designed, installed	0
Site:	CROW'S NEST BAR	
Deduction Status:	N	

Violation:	THE DISTANCE FROM THE FAR END OF THE FRONT BAR PREPARATION COUNTER TO THE HANDWASH STATION WAS 37 FEET. THE NEARER SINK WAS IN THE PANTRY AND REQUIRED PASSAGE THROUGH A CLOSED DOOR.
Recommendation:	7.7.1.1.2 The handwashing facility shall be located within 8 m (25 feet) of all parts of the area and should not be located in an adjacent area that requires passage through a closed door.
Action:	New sink will be installed.

Site:	OCEAN BAR
Deduction Status:	N
Violation:	ACCESS TO A HANDWASH SINK FROM THE FRONT BAR REQUIRED PASSAGE THROUGH A CLOSED DOOR TO THE PANTRY BEHIND.
Recommendation:	7.7.1.1.2 The handwashing facility shall be located within 8 m (25 feet) of all parts of the area and should not be located in an adjacent area that requires passage through a closed door.
Action:	New sink will be installed.

Item No.	Description	Points Deducted
30	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance	0
Site:	LIDO/HAMBURGER GRILL-GENERAL	
Deduction Status:	N	
Violation:	A "WASH HANDS OFTEN" SIGN WAS NOT PLACED OVER SEVERAL OF THE HANDWASH SINKS.	
Recommendation:	7.7.1.1.7 A sign stating "WASH HANDS OFTEN" in a language that the food employees understand shall be posted over handwashing sinks.	
Action:	Signs have been replaced.	

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1
Site:	GALLEY - GENERAL	
Deduction Status:	Y	
Violation:	TILE GROUTING WAS RECESSED OR MISSING ALONG THE MANY GUTTERWAYS AND FLOOR SINKS ON THE DECKS THROUGHOUT.	
Recommendation:	7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.	

Action:	There is an ongoing program to maintain, repair and replace grouting. Areas noted during the inspection will be addressed.
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Site:	LIDO DOLPHIN BAR
Deduction Status:	Y
Violation:	MOST DECK TILES IN THE FRONT BAR WERE CRACKED OR BROKEN.
Recommendation:	7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.
Action:	Tiles will be replaced.

Site:	HAMBURGER GRILL
Deduction Status:	Y
Violation:	EXPOSED WOOD WAS NOTED ON THE SIDES OF THE DOOR.
Recommendation:	Repair this area so the surface is smooth, non-absorbent, and easy to clean.
Action:	This will be repaired.

Site:	TEEN KITCHENETTE
Deduction Status:	Y
Violation:	SUPPLY AND DRAIN LINES DRAPED THE DECK MAKING CLEANING DIFFICULT.
Recommendation:	7.7.4.1.7 Exposed utility service lines and pipes, including lines for fire detection and protection systems, shall be installed so they do not obstruct or prevent cleaning.
Action:	Lines will be re secured.

Site:	TACO BAR
Deduction Status:	Y
Violation:	SOFT SEALANT WAS NOTED ON THE DECK-COUNTER JUNCTURE.
Recommendation:	Replace with hard, durable sealant with a minimum 10 mm radius coving.
Action:	Soft sealant will be replaced.

Site:	LIDO SERVICE-PORT
Deduction Status:	Y
Violation:	A GAP WAS NOTED BETWEEN THE DECK TILES AND THE

	METAL COVE PLATE ON THE AFT END OF THE PORT SERVICE COUNTER.
Recommendation:	7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.
Action:	Gap will be closed.

Site:	LIDO SERVICE
Deduction Status:	Y
Violation:	THE GOLD TONE GRID DECKHEAD WAS DIFFICULT TO CLEAN AND IN DISREPAIR.
Recommendation:	Repair or replace the deckhead material so the surface is smooth, durable, and easy to clean without contaminating surfaces below.
Action:	We will investigate replacement of ceiling.

Site:	LIDO POT WASH
Deduction Status:	Y
Violation:	SEVERAL COVE TILES WERE MISSING UNDER THE POT WASH SINK.
Recommendation:	7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.
Action:	Tiles will be replaced.

Site:	ELEVATORS
Deduction Status:	Y
Violation:	THE ELEVATOR DOOR TRACKS WERE SOILED WITH FOOD RESIDUE.
Recommendation:	Clean the door tracks thoroughly and regularly.
Action:	The cleaning schedule for this area has been changed to a time when it can be better monitored.

Site:	LIDO DISHWASH
Deduction Status:	Y
Violation:	A GAP WAS NOTED AT THE DECK-BULKHEAD JUNCTURE UNDER THE SOILED DISH PASS THROUGH.
Recommendation:	Repair the gap with a profile.
Action:	Gap will be closed.

Site:	LIDO LOCKER ROOM
Deduction Status:	Y
Violation:	A GAP WAS NOTED BETWEEN THE VINYL DECK COVERING AND THE BULKHEAD.
Recommendation:	7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.
Action:	Gap will be closed.

Site:	LIDO STORE ROOM
Deduction Status:	Y
Violation:	A GAP WAS NOTED AROUND THE SPRINKLER HEAD.
Recommendation:	Repair the gap.
Action:	Gap will be closed.

Item No.	Description	Points Deducted
37	Rooms / equipment vented, humidity, condensation	0
Site:	LIDO DISHWASH	
Deduction Status:	N	
Violation:	EXCESSIVE HEAT AND HUMIDITY WERE NOTED IN THIS AREA.	
Recommendation:	7.7.6.1.1 All food preparation, warewashing, and toilet rooms shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.	
Action:	This is a design flaw in the ventilation system. A remedy is being tried on a sister ship and if successful will be retrofitted into the Maasdam.	

Item No.	Description	Points Deducted
39	IPM program effective; Approved pesticide application	3
Site:	GALLEY - HOT GALLEY VEGETABLE SIDE	
Deduction Status:	Y	
Violation:	ONE ADULT COCKROACH WAS OBSERVED CRAWLING ON THE STARBOARD BULKHEAD NEAR THE SOUP KETTLES.	
Recommendation:	8.2.1.1.1 The presence of insects, rodents, and other pests shall be effectively controlled to minimize their presence in the food storage, preparation, and service areas and warewashing and utensil storage areas aboard a vessel.	
Action:	There is an ongoing program of pest management. Area noted will receive attention.	

Site:	GALLEY - LIDO PREPARATION
Deduction Status:	Y
Violation:	SEVERAL ADULT AND 2 NYMPH COCKROACHES WERE CRAWLING ON THE BULKHEAD BESIDE THE BLAST CHILLER.
Recommendation:	8.2.1.1.1 The presence of insects, rodents, and other pests shall be effectively controlled to minimize their presence in the food storage, preparation, and service areas and warewashing and utensil storage areas aboard a vessel.
Action:	The ship has an Integrated Pest Management program. Area will be give additional attention.

Site:	WADING POOL
Deduction Status:	N
Violation:	THE WADING POOL WAS NOT IN USE AND HAS NOT BEEN FOR SOME TIME. SHOULD THIS POOL BE PUT BACK IN SERVICE ENSURE COMPLIANCE WITH SECTION 6.0 OF THE OPERATIONS MANUAL.
Recommendation:	See recommendation under item. No deficiency.
Action:	When pool is returned to service, it will be operated in compliance with section 6 of the manual.

Site:	TACO BAR
Deduction Status:	N
Violation:	THERE WAS NOT ACCESS TO THE DRAIN LINES UNDER THE BAR. ACCESS SHOULD BE PROVIDED FOR CLEANING, MAINTENANCE, AND TO ENSURE THAT AN INDIRECT CONNECTION TO THE WASTE WATER SYSTEM IS PROVIDED.
Recommendation:	See recommendation under item.
Action:	This will be investigated.